

REPORT



FEBA
SKILL-SHARING
SESSION

Food recovery from fairs

5/7 OCTOBER 2021 / MADRID, SPAIN



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Introduction



The skill-sharing session “Food recovery from fairs” was organised by the European Food Banks Federation (FEBA) in cooperation with Federación Española de Bancos de Alimentos (FESBAL, Spain), Fundación Banco de Alimentos de Madrid (FBAM), and Fondazione Banco Alimentare Onlus (FBAO, Italy). It took place in Madrid on 5 and 7 October 2021 at the premises of FBAM and at IFEMA MADRID.

Attending Food Bank representatives engaged in a vivid exchange of their experiences and best practices related to the planning and execution of the **recovery of large food quantities from big venues**.

A fruitful completion of this challenging task requires the surmounting of hurdles, such as logistical and organisational issues. During the session, the participants shared methods applied successfully in the past to overcome diverse obstacles and facilitate the process.

Key figures Fundación Banco de Alimentos de Madrid (2020)

23,679 tonnes of redistributed food

186,381
deprived people assisted, of which

8,524
babies

606
charitable organisations

326
volunteers



Moreover, participants had the opportunity to become **first-hand witnesses of the operations** of food recovery from Fruit Attraction 2021, the international fair of the fruit and vegetables sector at IFEMA MADRID on 7 October 2021, its closure day.

The aim of this report is to pool knowledge gained by the participants and make it accessible for FEBA Members or other stakeholders as a road map to the efficient recovery of food from fairs.

Context

With the aim of **raising awareness on the nutritional benefits of their consumption**, the 74th Session of the United Nations General Assembly declared 2021 as the **International Year of Fruits and Vegetables (IYFV)**.

Apart from being of crucial importance to **human health and food security**, fruits and vegetables play a pivotal role in the achievement of the UN Sustainable Development Goals. At country level, action is required to **increase their production and consumption** while improving the access to fresh produce both in terms of **availability and affordability**. Moreover, it must be strived at **reducing the levels of loss and waste** along the entire food chain.

Given their **perishability and fragility**, but also resulting from government regulations, consumer expectations, and high supermarket standards, fresh fruits

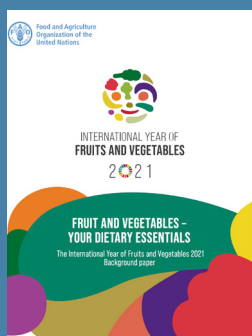


and vegetables are especially prone to the risk of going uneaten. More than one third of fruits and vegetables produced in Europe, equalling a total volume of over 50 million tonnes, are discarded annually before leaving

the farm gates.* Each item rotting on fields or ending up in landfills does not just equal the **squandering of scarce resources** like energy and water but additionally contributes to the **emission of greenhouse gases** accelerating climate change.

At the same time, the insufficient intake of vitamins and the resulting **micronutrient deficiency** causes **millions of deaths annually**, especially affecting the physical and mental development of children.

Taking into consideration these aspects, the **recovery of fruits and vegetables from fairs** offers huge potential to **alleviate the consequential co-existence of food insecurity, malnutrition, and food waste**.



In this context, the **recovery of fresh produce from fairs** is a relevant topic with enormous leverage. Therefore, it should be addressed to a bigger extent in order to **foster the exchange of knowledge and enable the leapfrogging of complications** inherent to the organisation of large-scale food collections. The objective of this skill-sharing session has been to contribute to the fulfilment of that task.

Recognising the important role of fruit and vegetables in a nutritious and healthy diet, the European Food Banks Federation supports initiatives that raise awareness about this topic and provide its members with more fruit and vegetables.

FEBA Members have worked to arrange a variety of initiatives to recover fruit and vegetables

- ➡ In 2020, **FEBA Members in Belgium, Czech Republic, France, Italy, Portugal, and Spain** redistributed more than 50,000 tonnes of **fruit and vegetables withdrawn from the market and donated by producer organisations** to 25,686 charities, helping nearly 6 million poor people.
- ➡ Recovery of surplus fruit and vegetables generated in the context of the **EU School Fruit and Vegetables Scheme**.
- ➡ Recovery of **surplus fruit and vegetables from wholesale markets and large-scale retail trade** (Italy, France, Portugal, Spain). For instance, in Spain in all cities with fruit and vegetables wholesale markets (23 in total) there is a collaboration with Food Banks and fruits and

* University of Edinburgh, A third of fruit and veg crop too ugly to sell, 20 August 2018.

vegetables are recovered. Moreover, in 18 cities the Food Banks have direct access or even a dedicated area within the wholesale market.

- ➔ **Gleaning** in the fields with volunteers from the Food Banks and also with the involvement of companies for corporate volunteering activities.

- ➔ **Processing of surplus fruit and vegetables** into juices, jams, soups, and other products to extend the shelf-life and minimise waste generation in Food Bank warehouses.

- ➔ **Deep-freezing of vegetable sticks.**

- ➔ **Dehydration of fruits.**

In the framework of the International Year of Fruits and Vegetables, FEBA together with Italmercati is promoting the discussion on the recovery of surplus fruits and vegetables to increase the collaboration between its members and the operators of the sector and ensure the consumption of 400 grams of fruits and vegetables per day as indicated by the World Health Organization.



- ➔ **"Fruits and vegetables for human development: do not waste!" on 7 September 2021 at MACFRUT 2021 in Rimini, Italy**



The last day of the fair, 31 exhibitors donated 2.5 tonnes of fruits and vegetables to Banco Alimentare. These fruits and vegetables were saved from becoming waste and immediately redistributed to 18 charitable organisations in Rimini and Pesaro, helping around 2,253 mothers, fathers, children, grandparents, and grandmothers.

- ➔ **"Fruits and vegetables for human development: let's recover and transform!" on 7 October 2021 at Fruit Attraction 2021 in Madrid, Spain**



At the end of Fruit Attraction 2021, 102 volunteers of Banco de Alimentos de Madrid and affiliated charitable organisations recovered 28,950 kg of fruits and vegetables that were donated to 8 charitable organisations for the benefit of 4,853 people in need.



In action / Planning and execution of food recovery from fairs

A/ Case study: Italy

Irene Ripamonti from Fondazione Banco Alimentare Onlus (FBAO) shared informative details about their objectives, communication, and best practices regarding food recovery from fairs.

To exemplify the concrete approach, she presented two cases: the “Cibus Food Saving” campaign culminating in the collection of goods at the closing time of the Cibus 2021 fair on 3 September 2021 and the recovery of fresh produce from the fair MACFRUT 2021 on 9 September 2021.



Irene Ripamonti,
*Junior Innovation and Partnership
Developer, Fondazione Banco
Alimentare Onlus*



Objectives

→ Reinforcement of collaboration with local Food Banks

Cooperating with local Food Banks improves the potential to exploit synergic effects resulting from shared goals and a common responsibility.

→ Enhancement of brand reputation

Activities like the food recovery supports the mission of Banco Alimentare to be credited as an organisation that takes the fight against food waste seriously.

→ Relation-building with companies

The recovery and redistribution of food surpluses, the main activity, is the instrument through which relationships with companies are developed and reinforced.

→ Food donor engagement

The interaction with companies exhibiting on fairs can raise awareness regarding the issue of food waste and promote activities contributing to its reduction. Additionally, it fosters the development of relationships with the local Food Banks.



→ Best practices: Experiences from Cibus 2021

In the case of **Cibus 2021**, in compliance with the regulations FBAO managed the cooperation with Fiere di Parma as the

organising entity of the fair, while **collaborating with local Banco Alimentare organisations** on the concrete operations.

It is essential to agree on the procedures for recovering surplus food, on the one hand, to preserve the **responsibility of the donor** and, on the other hand, to ensure the safe delivery of **food to the final beneficiaries**. This has allowed Banco Alimentare over the years to be recognised as a competent and reliable non-profit organisation in surplus food recovery.

Banco Alimentare was given the opportunity to **set up a stand on the fair venue**. This allowed to raise awareness about the daily

activities and **engage with the exhibitors**, which eventually decided to donate the displayed produce. Moreover, collaborations with companies that are not yet food donors could be established through **face-to-face dialogues** highlighting the importance of avoiding food waste while supporting people in need of food assistance.

→ Communication

In order to run smoothly, the food recovery had to be **planned meticulously** and **communicated in a structured and comprehensible manner** to all actors involved.

Therefore, Banco Alimentare designed and circulated a leaflet among the exhibitors containing important information regarding:

→ Food that is suitable for recovery

- Packaged products stored at correct temperatures
- Bakery products
- Fresh fruits and vegetables
- Intact canned goods
- Cured meat and cheeses stored at correct temperatures
- Ready-made dishes preserved at 0 to 4°C temperature
- Frozen products conserved correctly

→ Food that cannot be recovered

- Products with open packaging
- Half-consumed products
- Expired products
- Incorrectly stored goods

→ Adequate packing and storage of recovered products

- Of particular importance: the maintenance of the correct storage temperature

→ Labelling of product containers

- Proper labelling is crucial to indicate that the food is reserved for the Food Banks and to facilitate the recovery through the volunteers after the closure of the fair
- Next to the company name and the fair pavilion, the product type (fresh / non-perishable / frozen) and any special advice for the transport and consumption must be disclosed.



CIBUS
29° SALONE INTERNAZIONALE
DELL'ALIMENTAZIONE
PARMA
31 AGOSTO / 3 SETTEMBRE 2021

Banco Alimentare

**ETICHETTA PER IMBALLAGGIO
CIBUS FOOD SAVING!**

NOME AZIENDA: _____

PADIGLIONE: _____

TIPOLOGIA DI ALIMENTI CHE PREVEDI DI DONARE:

☐ FRESCO ☐ NON DEPERIBILE ☐ SURGELATO

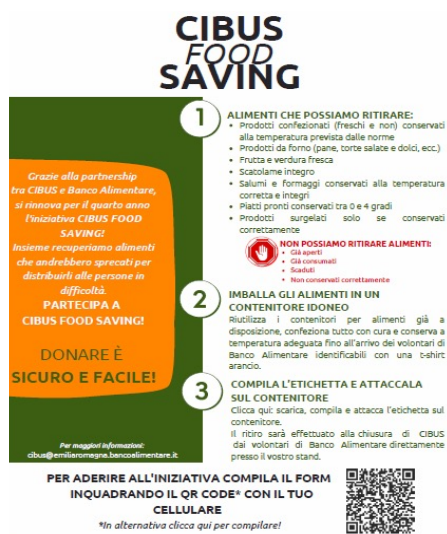
EVENTUALI NOTE PER IL TRASPORTO E CONSUMO: _____

The **QR code** on the leaflet leads to a section of the fair's website that allows companies to participate at the donation of surplus food by completing a **registration form**.

Including a **telephone number** redirecting to Banco Alimentare's organising team has been of crucial importance because companies often called without filling in the form.

In the run up to the fair, in order to increase the awareness of the recovery and accordingly the volume of donations, the activity has been **announced in the catalogue of exhibitors** published by Fiere di Parma.

Afterwards, a **press release** together with Fiere di Parma has been made, highlighting the results of the food collection on the last day of the fair.



CIBUS FOOD SAVING

1. **ALIMENTI CHE POSSIAMO RITIRARE:**

- Prodotti confezionati (freschi e non) conservati alla temperatura prevista dalle norme
- Prodotti da forno (pane, torte salate e dolci, ecc.)
- Frutta e verdura fresca
- Scatolame integro
- Salumi e formaggi conservati alla temperatura corretta e integri
- Piatti pronti conservati tra 0 e 4 gradi
- Prodotti surgelati solo se conservati correttamente

NON POSSIAMO RITIRARE ALIMENTI:

- Gli aperiti
- Gli alcolici
- I surgelati
- Non conservati correttamente

2. **IMBALLA GLI ALIMENTI IN UN CONTENITORE IDONEO**

Riutilizza i contenitori per alimenti già a disposizione, confeziona tutto con cura e conserva a temperatura adeguata fino all'arrivo dei volontari di Banco Alimentare identificabili con una t-shirt arancio.

3. **COMPILA L'ETICHETTA E ATTACCALA SUL CONTENITORE**

Clicca qui: scarica, compila e attacca l'etichetta sul contenitore.

Il ritiro sarà effettuato alla chiusura di CIBUS dai volontari di Banco Alimentare direttamente presso il vostro stand.

PER ADERIRE ALL'INIZIATIVA COMPILA IL FORM INQUADRANDO IL QR CODE* CON IL TUO CELLULARE

*In alternativa clicca qui per compilare

Per maggiori informazioni: cibus@emiliaromagna.bancoalimentare.it

CIBUS
FIERE DI PARMA
14 AGOSTO - 17 SETTEMBRE 2017

Banco Alimentare

Rational behind the utilisation of these communication tools

- ➔ **Obtaining of initial overview of the number of exhibitors** that will donate surplus food
- ➔ **Organising recovery activities** (e.g. taking into account differences regarding the closure of exhibition stands)
- ➔ **Informing exhibitors about the donation details** (e.g. the type of products recovered)
- ➔ **Being accredited as an organisation** that is committed to the recovery of food surpluses from the large events, such as fairs

➔ Information required in advance

- Fair size and number of pavilions
- Number of food exhibitors
- Type of products to be recovered
- Closing time of the fair
- Time available for recovery (usually about 4 hours)
- Based on this information, **the number of required volunteers, carts, refrigerated / conventional vans, type of containers, and follow-up measures** can be estimated.
 - The use of **standardised containers** is crucial for utilising the space in the vans as efficiently as possible. For example, cardboard boxes closed on one side are perfect for retrieving fruits and vegetables.

- **Frozen products** have a much longer shelf life than fresh goods. Hence, it is possible to store them in the Food Banks' warehouses and distribute them in the following weeks according to the needs of the charities.
- **Fresh products**, in contrast, can perish quickly and thus should be redistributed rapidly in order to avoid food waste.
- **Dry products** can be stored during a lengthy period.



Key Figures



15 tonnes of food recovered from

+100 donating exhibitors by

Two groups with four volunteers

each scheduled for each pavilion, in addition to several volunteers taking care of the refrigerated vans and loading the products into the cars.

Two refrigerated vans making two trips

to deliver the fresh and frozen goods to the warehouse (located 15min from the fair venue), where

100 charitable organisations

picked it up to redistribute it to their end beneficiaries.

2.5

tonnes of fruits and vegetables donated by

31

exhibiting companies were redistributed to

18

charities in Rimini and Pesaro to support

2,253

people in need



B/ Case study: Spain



*Eladio Alvarez Gómez,
Director of Redistribution and
Support to Charities, Fundación
Banco de Alimentos Madrid*

In his presentation, **Eladio Alvarez Gómez from FBAM** gave an overview on experiences gained during previous food recovery operations and the elaborated **best practices**. These are practically applied to plan the collection of fresh fruits and vegetables at the closing day of the IFEMA **Fruit Attraction 2021** fair, one of the main international fairs for fruits and vegetables.

IFEMA offers FBAM the opportunity to spread the word regarding the importance of their activities and engage in **direct conversations** with the participating companies. In 2021, more than **1,200 exhibitors** presented their products and services.

➔ Objectives

➔ Activity promotion

Disseminate the work of FBAM in sectors related to food by promoting the donation of surplus production or distribution to Food Banks both at the exhibition and at production level.

➔ Exploit the full potential and prevent food waste

Collect the entire volume of the food that the exhibitors provide to be able to supply the charitable organisations with high quantities and thereby enable the support of as many end beneficiaries as possible.

➔ Best practices: Planning and execution of the Fruit Attraction 2021 recovery

Four departments of FBAM are involved in the planning and execution of the recovery:

1. **Marketing:** Communication
2. **Supply:** Commercial work with exhibitors
3. **Distribution:** Organisation of recovery operation and involvement of charitable organisations
4. **Logistics:** Endowment of the necessary means for the recovery

➔ The principal actors of the recovery are:

- **1 fair coordinator (yellow vest):** coordinates all the activities concerning the fair particularities
- **1 head of distribution (yellow vest):** coordinates the work of volunteers from FBAM and charitable organisations during the collection and distribution
- **16 pavilion managers (yellow vest):** 2 or 3 managers located in each of the 8 pavilion to coordinate the activities of volunteers from charitable organisations during the collection
- **4 dock overseers (yellow vest):** in charge of managing the 4 strategically situated food loading hubs
- **9 heads of charitable organisations (blue vest)**
- **80 volunteers from charitable organisations (blue vest).**



The differently coloured vests, yellow for FBAM and blue for charitable organisations volunteers, facilitates the staff management and allows for quick and clear instructions during the recovery operation.



➔ Tasks and responsibilities of FBAM volunteers in the pavilions

- **Overseeing the activities** taking place in the assigned pavilion
- **Coordinating with the volunteers** at the respective FBAM loading hub
- **Elaborating a location plan** (warehouses, pavilions and loading hubs)
- **Collecting and managing details** of all volunteers (e.g. name and telephone number, pavilion, and affiliation)
- **Arranging the material**, i.e. the estimated number of required containers, cars, and pallets
- **Identifying** the location of the **warehouse space, materials and loading dock** assigned for the pavilions



- **Sharing practical and logistical information** with the charitable organisations, e.g. regarding the parking of their vehicles
- **Strengthening the teamwork attitude** to ensure a good working environment and a collaborative climate. Everyone collects everything and always thanks the donors
- **Maintaining close contact with the head of distribution** to report any unexpected situations and participate in the problem solution
- **Taking responsibility for the custody of the material** when it is deposited or not used
- **Locating the full containers** to facilitate their loading in the charitable organisations' vehicles
- **Fostering the collaboration with the forklift drivers** to ensure smooth operations
- **Distributing the food collected in a homogeneous way** among the charitable organisations
- **Estimating the quantities** picked up by the charitable organisations to eventually report them. To facilitate this, a printout will be provided to record the containers that are obtained in each pavilion and note the approximated weight (up to 350kg possible)
- **Re-collecting all the transportation material** at the end of the operations, ensuring

➔ Tasks and responsibilities of FBAM volunteers at the loading hub

- **Overseeing the activities** at the assigned loading hub and **coordinating the volunteers, materials, and vehicles**
- **Being in close contact with the pavilion volunteers**, especially the coordinators

that all carts and containers are returned to the original owner

- **Maintaining close contact with the head of distribution** to report any unexpected situations and participate in the problem solution



visitors can deposit some food and **indicating their location** to the forklift drivers for collection

- **Checking the cabinets inside the exhibitors' stands** as there are usually "covered / hidden" products. However, only food is collected, never stationery, decoration, etc.
- **Following the basic rules:** no eating while wearing the vest, act with politeness and respect and always express your gratefulness to the donating entities

➔ Supporting materials

- **Carts** (provided by IKEA)
- **Pallets and pallet trucks**
- **Forklift trucks and operators** (provided by IFEMA)
- **Tubs**
- **Plastic containers**
- **Gloves** (worn and provided by the volunteers)

➔ Tasks and responsibilities of charitable organisations volunteers

- **Being present** at the indicated time
- **Following the instructions** of the supervisors
- **Collecting the food** in the assigned pavilion and **taking it to the corresponding dock**, regardless of the type of product or the affiliated charitable organisation
- **Controlling the tubs** that are installed in the pavilion entry doors, in which the



Fig.1. Schedule of food recovery operation

16:00

- ➔ **Gathering of FBAM volunteers** at the South Gate of IFEMA (metro station)

16:30

- ➔ **Gathering of charitable organisations' volunteers** at the South Gate of IFEMA (metro station)
 - **Freight vehicles** have access through the northwest door from 17:30. The line of cars usually starts to form at 16:00. It does not matter if vehicles enter later, since the load begins at a later point of time. **The trucks must be located at the loading hub assigned to the respective entity.**
 - **Distribution of blue vests** to charitable organisations' volunteers, **explanation of collection procedure**, and sharing of **concrete instructions.**
 - **Specific information** provided to the charitable organisations are assigned to the loading hubs regarding the pickup of food and location of vehicles.
 - The persons in charge of each pavilion, together with the assigned volunteers, will enter the venue to **ask the exhibitors for donations.** If the received products are of special importance, a volunteer should **stay at the stand to guard it.**

17:00

- ➔ **Transfer of all collection material** from the warehouses to the loading docks
 - Keys to padlocks securing the material will be provided.

17:30

- ➔ **Closure of the fair**
 - At the end of the fair, IFEMA removes the carpet from the corridors for subsequent reuse. It CANNOT be interfered with this work.
 - Starting at the loading hubs, the **material for the food collection is distributed** by zigzagging through the corridors of the pavilion.
 - Each **cart is filled and taken to the corresponding loading hub** before resuming the collection operation at the same place.
 - In the loading hub, it will be placed as indicated by the person in charge, who should avoid putting it in front of security doors.

22:00 -22:30

- ➔ **Loading of vehicles**
 - Once all donated produce is dropped off at the loading hubs, it is ensured that the quantity of filled tubs is even among all hubs. Hence, **differences are balanced out**, taking into account the **number of end beneficiaries** the charitable organisations serve and the latter's **transport capacity.**
 - **Documenting the weight, number of tubs etc. therefore is crucial.** Common metrics: large tub = 350 Kilos, small tub = 175 kilos.



Key Figures



22-24
OCT.
2019
MADRID - ESPAÑA

40.45 tonnes of fruit
and vegetables

could be rescued through the work of

19

volunteers of FBAM
supported by

64

volunteers
from

9

charitable organisations
redistributing the recovered fruit
and vegetables to

8,111

people in
need



5—7
OCT.
2021
MADRID - ESPAÑA

28.95 tonnes of fruit
and vegetables

could be rescued through the work of

20

volunteers of FBAM
supported by

82

volunteers
from

8

charitable organisations
redistributing the recovered fruit
and vegetables to

4,853

people in
need

Programme

5 October

12:00 - 13:00	Visit to the office of FESBAL
13:30 - 15:00	Sharing experiences: case studies from Italy and Spain
15:00 - 16:00	Tour through the warehouse of Fundación Banco de Alimentos de Madrid

7 October

From 16:00	In action: recovery of fresh fruits and vegetables from Fruit Attraction 2021
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Acknowledgement

The European Food Banks Federation takes this opportunity to gratefully acknowledge the support of DG Employment, Social Affairs & Inclusion of the European Commission fostering the capacity building of FEBA and its membership.

Thank you to Fondazione Banco Alimentare Onlus (FBAO) and Federación Española de Bancos de Alimentos (FESBAL) for co-organising the skill-sharing session. Moreover, thank you Fundación Banco de Alimentos de Madrid (FBAM) for hosting the skill-sharing session and for giving the possibility to witness the food recovery from the Fruit Attraction 2021 fair on 7 October 2021.

A deep appreciation especially to Irene Ripamonti from FBAO, Pedro Castaños Ruiz and Francisco Greciano Rodríguez from FESBAL, and Eladio Alvarez Gómez from FBAM for sharing their knowledge and experiences.

Last but not least, thanks to all the participants for attending the session and enriching it with valuable insights.





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